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## **Certified Internal Auditor Food Safety Training Programs**

### **Internal Auditor Training – Law and Regulations**

#### **(Legal Metrology, Food Labelling, Display Regulations, Advertising and Claim regulations for Food Businesses)**

EP Infoways Institute of Food Safety and Hygiene is leading organization to provide various Food Safety Trainings and Certifications. It is also registered Training Partner with FOSTAC – FSSAI for Training and Certification for FOSTAC Courses. .

These Courses of Food Hygiene and Safety will help you to recognize your food hygiene responsibilities so that you can act conscientiously and demonstrate to customers that you and your business take food safety seriously. By taking this training, you will develop a strong foundational knowledge of food hygiene practices and food safety law, and show that you strive to follow best practice and are proud to do so – something that will give your customers great confidence in your business.

This course is fully up to date with the latest Indian and International laws, rules and regulations to ensure you feel confident to apply the food safety practices mentioned to your own job role.

As per the law, every food business must ensure that they have effective food safety management system in place by following all the 7 principles of HACCP. It is the responsibility of the workplace managers or supervisors to involve themselves during the planning stage of the HACCP system itself and make sure that workers work safely and comply with food safety standards and principles.

These courses are designed for the Internal Auditor for the company FOOD Management Systems, especially working on International Standards like ISO22000, FSSC v5, and HACCP etc. The purpose is to train potential internal auditors in the principles and practices of FSMS auditing in a manner compatible of latest guidelines as per the International Standard Available.

Trainees will be aware of current best practices in the audit process as per international standard and encouraged to develop their skills for audit purpose through discussions, analysis, and practical examples.

On completion, trainees should have gained the knowledge and skills required to prepare for and conduct internal audits.

<https://epinfoways.com/certified-internal-auditor-food-safety-training-programs/>

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## Legal Metrology Act – As per Latest Changes

LM (Packaged Commodities Rules), 2011

Consumer-based (Institutional, Industrial) legal metrology requirement

Specific commodities requirement as per Schedule II of LM.

Product name (Generic/ Specific)

Condition of writing manufacturing date & expiry date

Condition of writing sale price

Condition of putting information on stickers

Minimal height of numeral

How and where to declare information

Manner & condition to declare sale price

Manner & condition to declare Manufacturer, Marketer, Brand owner, Importer name & address

Manner & condition to declare net quantity & statement of units of weight, measures, or number.

Provision related to the wholesale dealer and retail dealer

Inspection of quantity and error in packages and action to be taken at the premises of manufacturer and packer

Establishment of a maximum permissible error on packages

Declaration to be made on every wholesale package

Restriction on sale of export packages in India

Exemption in respect of certain packages

Registration of manufacturer, Packers, and importer

The penalty of the contravention of Rules

Schedule I (Max permissible error)

Schedule II (Standard size)

Schedule III(Declaration of “ When Packed”)

Schedule IV( Product Specific Declaration of weight, measure or number),

Schedule V (Manner of sampling)

Schedule VI ( Determination of net quantity )

Schedule VII (Deferent forms)

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## Labelling & Display Regulation As per Latest Changes

General Requirement of Labelling & Display Regulation

The Name of Food

Nutritional Information

Declaration regarding Veg or Non-Veg

Declaration regarding Food Additives

Declaration of name and Complete address

FSSAI logo and License Number

Net Quantity, Retail Sale Price, and Consumer Care details

Lot/Code/Batch Identification

Date Marking

Labeling of Imported Foods

Country of Origin for Imported Food

Instruction of use

Declaration regarding Food Allergen

Food material sold in but which is not meant for human consumption.

Mandatory Declaration of Food Packet

Exemptions from certain labeling Requirement

Display of information in Food Service Establishment

Labelling requirement in Non-Retail Container

Labelling of Food Additives when it sold as such

Specific Requirement / Restriction on Manner of Labelling

## General principles of Advertising and Claims

Non-addition claims

Health claims

Claims related to dietary guidelines or healthy diets.

Conditional Claims.

Prohibited claims.-

Approval of claims.

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Procedure for approval of claims

Redressal of non-compliance.

Procedure for redressal of non-compliance

SCHEDULE – I Nutrient Content Claim

SCHEDULE – II Synonyms which may be used for claims defined in these regulations

SCHEDULE – IIA List of Claims for Edible Vegetable Oils

SCHEDULE – III Reduction of disease risk claims

SCHEDULE – IV

Health Claims for Fortified Food Articles

SCHEDULE – V Use of certain words or phrases

### **WHAT IS THE COURSE METHODOLOGY?**

Participants will learn through lectures, case studies, group exercises and discussions.

**WHO SHOULD TAKE THIS FOOD SAFETY MANAGEMENT SYSTEM (FSMS) INTERNAL AUDITOR TRAINING COURSE?**

**This course is specially designed for:**

- those involved in the planning, implementing or supervising of an ISO 22000:2018 food safety management system
- internal auditors who are required to perform internal audits for their company's ISO 22000: 2018 system. They may be management representatives, production managers, QA executives etc.

### **WHO IS THE COURSE ADVISOR?**

These Internal Auditor course content and structure are designed by the domain experts from Industry having 20+ years of experience.

With immense experience and knowledge in the relevant standards, our team of product specialists and technical experts developed the course content based on current business landscape and market requirements

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## Who should attend ?

- Quality and Production Managers
- Executives and Technocrats of organizations involved in any aspects of the food chain including packaging, food and crop producers, equipment, detergent and sanitizer suppliers, practicing
- Food Safety Management consultants and auditors,
- Quality managers and business executives want to grow as Internal Auditor.
- Final year Students looking to work in Leading Profile for Quality and Management

## Sample Certificate

شهادة  
Zertifikat  
प्रमाणपत्र  
сертификат  
سرتیفیکیت  
Certificate



**Certificate of Completion**

This is to certify that

**SAMPLE NAME**

Has successfully completed 2 days Internal Auditor  
training of

**Internal Auditor Training – Law and Regulations**  
(Legal Metrology, Food Labelling, Display Regulations,  
Advertising and Claim regulations for Food Businesses)

*As per*  
FSSAI Standard Schedules and Notifications as on Date

Conducted On 27<sup>th</sup>-28<sup>th</sup> August 2022

At  
**EP Infoways Institute of Food Safety Hygiene,**  
NOIDA

Certificate No. : **EPI/FSCTRG/FY2022/XXXX**

Issue Date: **XX/XX/2022**

Grade: **A+**



**EP Infoways Institute of Food Safety and Hygiene**  
fsct@epinfoways.com

*sachin jain*  
Authorized Signature

Disclaimer - This certificate is issued to individuals after completion of training requirements. It is not any license or any legal document.

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